

The Rose And Castle

Desserts And Coffees

Our menu clearly states all allergens marked in (green) after the relevant food item it concerns if you are still uncertain on any aspect of the menu please ask a member of staff when ordering

Desserts

If you have no room left for a dessert why not take it with you, available to takeaway marked with T/A

Ice cream instead of cream is extra £1.20 per scoop

Homemade cheesecake (dairy soya gluten) T/A
served with pouring cream (dairy) £5.95

Noel's Of Warwickshire luxury Gelato

Three scoops of luxury ice cream - £5.85
Belgian chocolate (dairy nuts) Madagascan vanilla (dairy nuts)
Black cherry (dairy nuts) Creme caramel (dairy egg nuts)
Honeycomb (dairy nuts) Peanut butter (dairy peanut nuts)

Chocolate fudge cake T/A

Warm chocolate fudge cake (dairy eggs gluten nuts peanuts soya)
served with a pouring cream (dairy) £5.50

Homemade sticky toffee pudding T/A

Homemade sticky toffee pudding (egg dairy gluten) topped
with a homemade toffee sauce (dairy) served with a scoop
of Madagascan vanilla ice cream (dairy nuts) £6.50

Homemade banana and toffee pie T/A

Digestive biscuit (gluten dairy) base topped with a thick layer
of soft toffee (dairy), thick fresh sliced banana, fresh whipped
cream (dairy) and finished with chocolate sauce (dairy) £6.25

Syrup sponge pudding T/A

Light sponge topped with syrup (gluten egg nuts peanuts) served
with custard (milk) £5.50

Vegan dairy free soya ice cream (soya)

three scoops of vanilla £5.85

Cheese & biscuits T/A

A mix of English blue stilton (dairy), French brie (dairy) and
Croxtton Manor English cheddar cheese (dairy) served with mixed
biscuits (egg dairy gluten), cherry tomatoes and Baxter's Albert's
Victorian Chutney (mustard) £6.95 Or to share £10.95

Homemade pineapple sponge

Homemade pineapple sponge (dairy egg gluten)
served with a jug custard (dairy) £5.50

Take away desserts will be served cold and served with fresh pouring
cream or custard if they need reheating please refer to you microwave
hand book for reheating instructions.

We are trying to reduce the amount of disposable plastic we use, please
re-use the container as a storage container at home or bring it back with
you for your next take away dessert

FOR COFFEE, HOT CHOCOLATE AND TEAS
PLEASE TURN OVER

BOOK NOW FOR MOTHERS DAY
SUNDAY 22nd MARCH

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Freshly ground and hand crafted fair trade coffee and hot chocolate

Our coffee is made with the finest fresh coffee beans from Central, South America and East Asia

Cup size 340ml 12oz - latte mug 285ml 10oz
liquor mug 285ml - 10oz - single espresso cup 59ml 2oz double
espresso cup 118ml 4oz Flat white 266ml 9oz cup

The only milk we use is full fat

Regular coffee served with fresh milk
or fresh cream (milk) £2.85

Cappuccino dusted with chocolate (milk) £3.35

Flat white 266ml 9oz cup £2.95

Latte (milk) £3.15

Espresso £2.00

Double Espresso £3.00

Floater coffee topped with fresh cream (milk) £2.90

Liqueur coffee with one of the following liqueurs or spirits
(alcohol) Baileys (milk), Tia Maria, Amaretto (nut),
Irish whisky, Smirnoff vodka, Courvoisier brandy,
Cointreau or Captain Morgan rum £2.85 plus the price of the
liqueur, all topped with fresh cream (milk)

Ground decaffeinated coffee
served with fresh milk or fresh cream (milk) £2.85

Hot chocolate (milk) made with milk (milk) £3.75

White hot chocolate (milk) made with milk (milk) £3.75

Luxury hot chocolate (milk) made with milk (milk)
and topped with squirty cream and
chocolate sprinkles (milk soya) £4.25

Luxury white hot chocolate (milk) made with milk (milk)
and topped with squirty cream and
chocolate sprinkles (milk soya) £4.25

Teas and fruit teas

Pot of breakfast tea for one £2.75

Pot of earl grey tea for one £2.95

Blackberry and blueberry fruit tea for one £2.75

Raspberry and cranberry fruit tea for one £2.75

Pot of peppermint tea for one £2.75

Pot of green tea for one £2.75

Pot of decaffeinated tea for one £2.75



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